



## base formulation

This formulation represents PECMATE™ Pectin Enhancer used at 0.2% dry basis (1% of 20% solution) applied in gummy candy.

### Pectin's Perfect Partner

PECMATE™ Pectin Enhancer makes it easier to work with pectin to achieve true-to-fruit taste and consistent shape in vegan-friendly, gummy candies.

#### Key Advantages:

- ✓ Prevents pre-gelling during production
- ✓ Holds system in proper pH range, keeping candy mass fluid until desired set time
- ✓ Allows candy to gel properly once acid is added
- ✓ Significantly reduces process variability

Ingredient	Percent (%)
Distilled Water	28.80
EFG White Cane Sugar (Portion A)	10.00
Buffered Pectin - Ceamsa 4420	2.00
EFG White Cane Sugar (Portion B)	17.00
Tapioca or Corn Syrup, 42 DE	40.45
20% PECMATE™ Pectin Enhancer Solution	1.00
50% Acid Solution (Citric or Malic)	0.75
<b>Total</b>	<b>100.00</b>

## suggested preparation

Dry blend buffered pectin and Portion A of sugar.

Make a 20% solution of PECMATE™ Pectin Enhancer.

Make a 50% solution of acid.

## procedure

1. Heat water in a pot to boiling. Slowly sprinkle in sugar A/pectin blend while quickly whisking to ensure proper dispersal.
2. Once all of the sugar A/pectin blend is added, bring back to a boil and boil for 2 minutes to ensure full hydration.
3. Slowly add sugar B and syrup to batch and boil until a final solids of 77-82 brix is reached (final desired brix is dependent on depositing method).
4. Reduce heat to stop boiling and hold at 180°F-200°F.
5. Add buffer solution until well blended, then add flavor and color.
6. Quickly mix in acid solution to ensure dispersal, then deposit into molds as quickly as possible.